

Please read this operation manual carefully before using the induction cooker in the right way

Special Declaration

All the content of this manual has been already checked carefully, Any misunderstanding or printing error will be kept by the manufacturer

Any technical improvement will be recorded in the new manual which printed newly, Any change of color and design will no notice by the manufacturer, Please check the real products



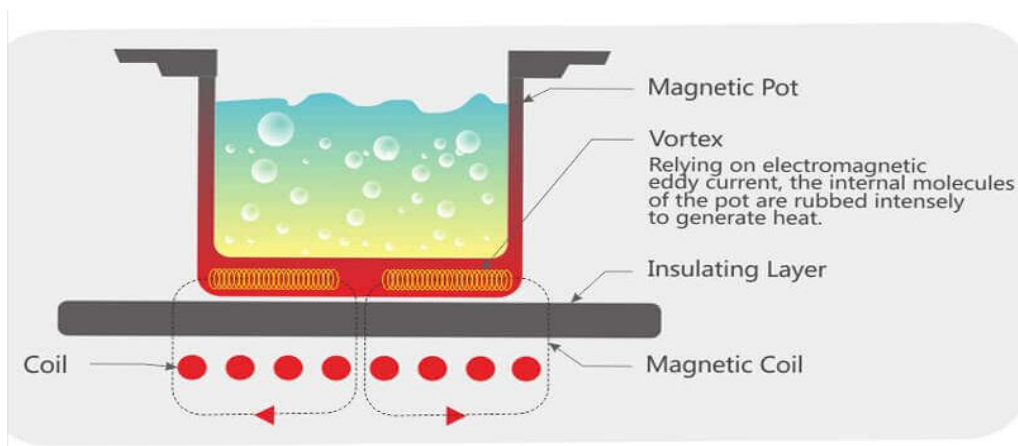
Tabletop Automatic Cooking Machine Manual

Model No.: LT—TGS30

- Thanks for choosing our automatic cooking machine
- Please read this manual before using
- Please keep this manual after reading for checking in the future
- The company reserves the right to modify

1、 Operating Principle

The Induction cooker is a new type of kitchen product in the kitchenware market, It broke the traditional cooking way by using the most advanced Magnetic field induction eddy current heating technology, When the current has crossed the coil and magnetic field will be formed. When this magnetic line cross through the magnetic field and whirlpool had been formed and make the effect of a Pot or boiler, Heating up the food in the pot.



2、 Technical Specification

(1) Magnetic field induction eddy current heating technology

Current (17-40) kHz crosses the coil and makes a magnetic field, when the magnetic line crosses the field, heat will be caused to heat the pot and cook the food in the pot.

(2) AC: 220V Current: 50 / 60HZ Power: 5KW

(3) The requirement for the pot which used in the induction cooker

Because the no magnetic materials have not made the magnetic line, So the whirlpool can not be formed, and so, the heat can not be made. Moreover, the magnetic materials with bad electric conduction can not make bigger whirlpools that need to make little heat ($P=I^2R$). So only high conductive materials can be used as the induction pot, such as iron pots, A3 iron pots, and stainless steel pots.

3、 Operating Instructions

1. Power on: Turn on the switch from the external electric box (with leakage protection), and when the display light is on, it means that the power on of the device is normal.

2. Cleaning: Please use the matching high-pressure cleaning water gun to remove the residue on the inner wall of the frying pan. You can adjust the angle of the frying pan with the help of the manual turning handle or pressing the "pour" button (only for models that can be turned over electric). In order to dump the sewage in the frying pan. After cleaning, please adjust the wok to 45° to 90°.

3. Cooking

(1) Adjust the rotation speed of the frying pan (1 to 5 gears) through the "speed adjustment" knob, and adjust the heating fire power (0 to 9 gears) through the "firepower" knob.

(2) If it is a coated non-stick wok, please use a clean soft cloth to wipe off the water on the inner wall of the wok, and then pour in cooking oil. Do not dry cook for a long time when the pan is empty, otherwise the non-stick coating will be easily damaged.

(3) If you need to preset the cooking time, please press the "timing" button to set the parameters of "minutes" and "seconds"

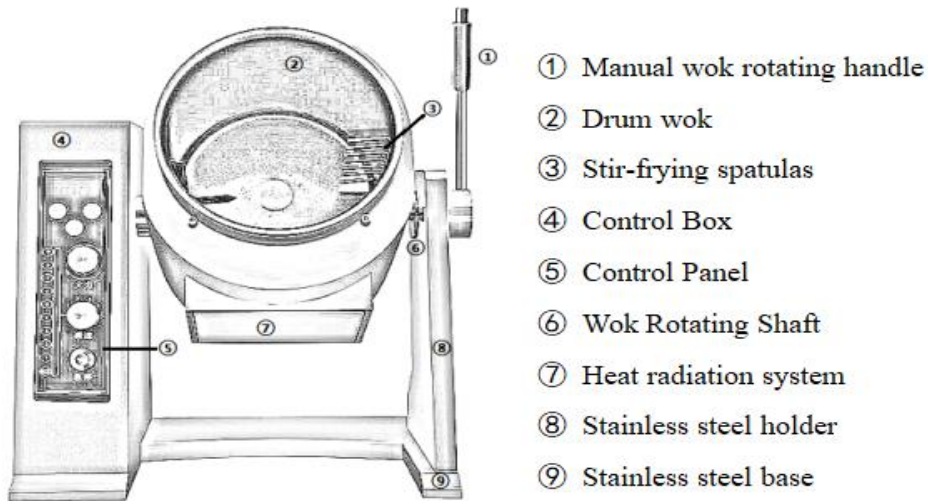
(4) After starting the equipment, please adjust the angle of the frying pan to 15°, then pour cooking oil into the pan, and when the specific oil temperature is reached, pour in the ingredients one by one. During the frying process, please adjust the wok to 45°, and adjust the heating power and the rotation speed of the wok according to the actual situation.

(5) Please note: During the cooking process, the wok must be covered with ingredients (avoid dry cooking in an empty pan) and do not heat any part other than the wok or the inner wall of the wok. In the cooking process, it is better to be >15°<90°, and

everything is subject to the actual situation.

(6) Pour the dishes: Please place the receiving plate directly under the frying pan. Adjust the angle of the wok downward through the handle or the "pour" button. To avoid scalding, turn the angle of the wok slowly.

4、The Structural Representation

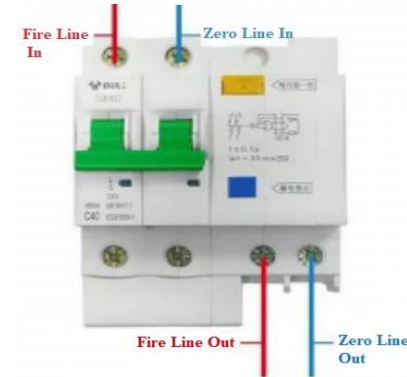


Noted: The control pane has advanced (included 8 programming recipes)

5、Installation and Debugging

- ❖ Please place the device on a flat and clean operating table, the operating table is 60cm to 70cm away from the ground. Adjust the height of the console according to actual needs for easy operation.
- ❖ Please keep a distance of 35cm to 50cm between the equipment and the wall, so that the wok can be turned over and returned to its position.
- ❖ **IMPORTANT NOTE: Always connect the ground wire**

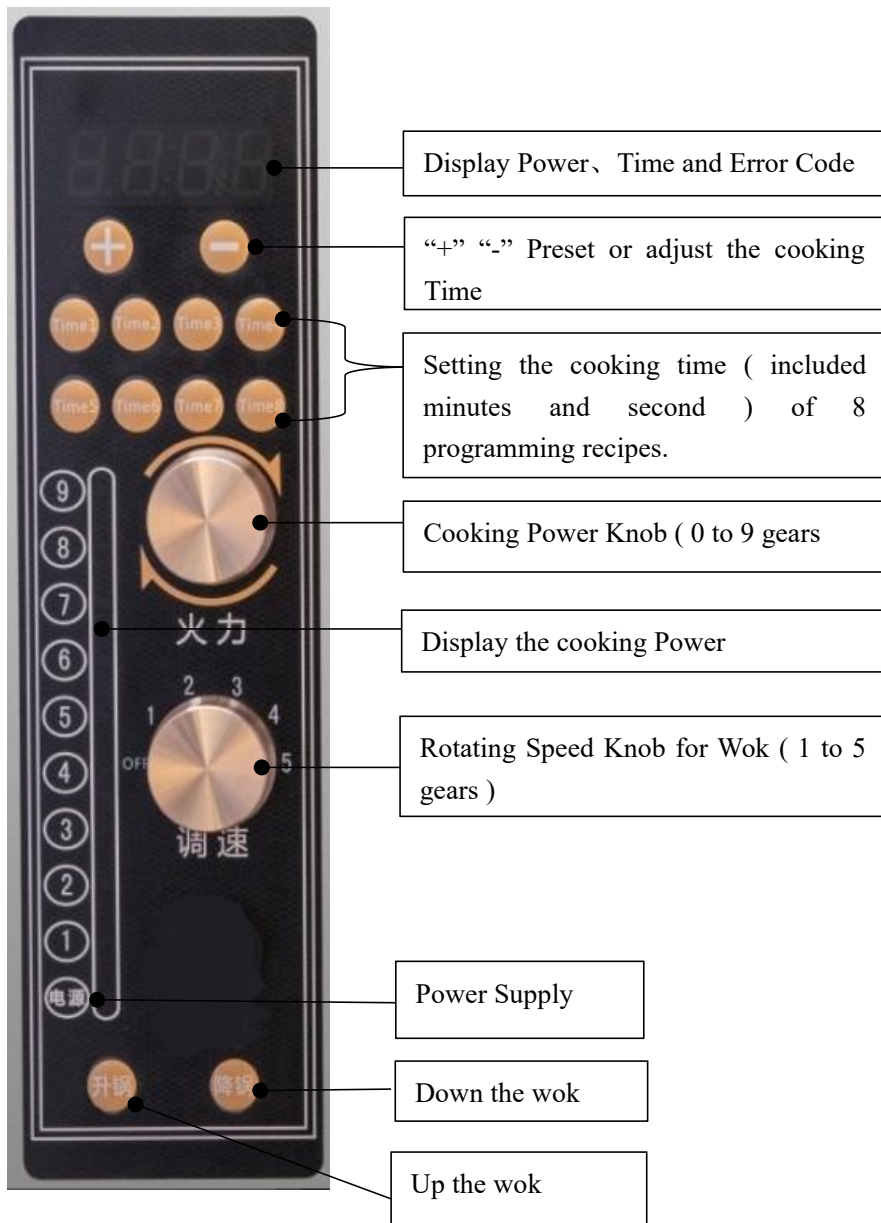
- ❖ Please connect the cable to the leakage protection switch (>32A) according to the outgoing line identification of the equipment. This operation must be performed by professional technicians in accordance with safety regulations
- ❖ Rated voltage: 220V, please check the wiring of the device for the actual voltage



6、Safety Instructions

- ❖ Please use the device in a dry, pollution-free environment. When the automatic addition of liquid seasoning is allowed, the temperature range of the environment is -20°C to 45°C, and when the automatic addition of liquid seasoning is not allowed, the temperature range of the environment is 10°C to 45°C.
- ❖ In order to prolong the service life of the wok, do not dry it for a long time when it is empty
- ❖ Do not touch the wok while it is heating and spraying seasonings to avoid scalding
- ❖ During the rotation of the wok, please do not put your hands stretch into the wok to avoid accidents
- ❖ Do not place metal objects, sharp objects (knives and forks) and use metal spatulas in the wok. Do not use steel wool to clean the inner walls of the wok, as this may scratch the non-stick coating.

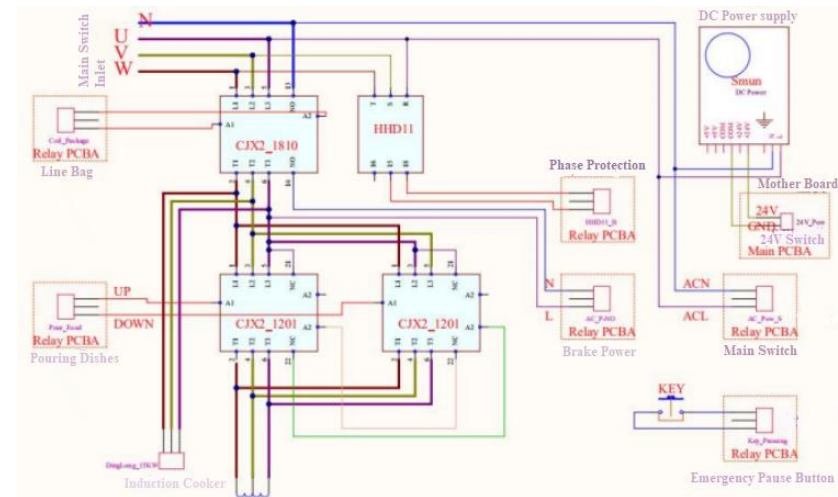
7、The Control Panel



8、 Cleaning and maintenance

- ❖ Before cleaning or maintenance, please turn off the power of the device.
- ❖ Please turn off the power after 1 minute when the cooking is finished
- ❖ Do not wash other parts except the frying pan, such as the cooling system. Before cleaning, wipe the inner wall of the wok with a damp rag after turning off the power.
- ❖ After confirming that the device is not in use, please turn off the power.
- ❖ It is forbidden to use steel balls, knives, metal shovels, and hard objects to clean or scrub the inner wall of the frying pan. It is recommended to use sponges and rags.
- ❖ Please check regularly whether the fixing screws of the mixing shovel are loose or fall off.

9、 The principle of electric line



10、 Error and Maintenance

Code	Phenomenon	Display	Maintenance
E2	The NTC of coil is offline	IH alarm on Display 2 ¹ =2	The NTC of Coil is not connected
E3	The NTC of IGBT is offline	IH alarm on Display 2 ² =4	The NTC of IGBT is not connected
E4	The NTC of wok is offline	IH alarm on Display 2 ³ =8	The NTC of Wok is not connected
E5	High-temperature Coil	IH alarm on Display 2 ⁴ =16	The fan of the coil does not rotate or the NTC is damaged
E6	High-temperature IGBT	IH alarm on Display 2 ⁵ =32	The fan of the IGBT does not rotate or the NTC is damaged
E7	High-temperature Wok	IH alarm on Display 2 ⁶ =64	The fan does not rotate or the NTC is damaged
E8	The communication line between the voice board and the induction cooker is offline	IH alarm on Display 2 ⁷ =128	Check whether it is connected normally
E9	IGBT failure	IH alarm on Display 2 ⁸ =256	Replaceable main control board test
E10	current leads voltage	IH alarm on Display 2 ⁹ =512	Replace the motherboard

E11	Input Over-current	IH alarm on Display 2 ¹⁰ =1024	Replace the motherboard
E12	Output Over-current	IH alarm on Display 2 ¹¹ =2048	Replace the motherboard
E13	Output current short circuit	IH alarm on Display 2 ¹² =4096	Replace the motherboard
E14	Transformer failure	IH alarm on Display 2 ¹³ =8192	Replace the motherboard
E15	The voltage is too large or too small	IH alarm on Display 2 ¹⁴ =16384	Replace the motherboard